

ASTORRE NOTI™

GOVERNO ALL'USO TOSCANO I.G.T. TOSCANA ROSSO

Grape Varietals: Sangiovese 85%, Cabernet Sauvignon 5%, Merlot 5%, Canaiolo 5%

Vineyards: Tuscany hills

Average age of the vines: 25 years

Soil: calcareous

Harvest Period: manual early October

Vinification: "Uso Governo" which foresees the use of a part of grapes harvested in advance and left to wither. The must of these grapes, added to the wine that has finished fermentation, starts a second fermentation. In this way we obtain a wine that plays all its cards on the freshness, pleasantness and vivacity of the fruitiness

Alcohol Content: 12,5% by vol.

Residual Sugar: 8 grams per liter

Color: ruby red

Aroma: intense with notes of ripe cherry, enriched with shades of purple

Palate: soft tannins, long finish

Food Suggestions: red meats, it perfectly pairs with "ribollita toscana"

Serving Temperature: 17° C / 63° F

